



## ***Bin End Dinner Faculty Club Patio!***

Tuesday, June 27, 2022

Reception 6:00 PM, Dinner 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$160; Guests' /Non-Members' Fee: \$195

**It's our favorite time of the year - Patio Season!** On occasion, TVC offers its members an opportunity to enjoy our surplus collection of premium vintage wines with a gourmet dinner. These "Bin End" events help use up bottles leftover from past tastings and are a lot of fun. Our June event will feature premium Champagne, Chardonnay, full bodied Cabernet Blends, and Spatlese Riesling along with a four course dinner.

### ***MENU***

#### ***Reception Wine***

#### ***First Course***

*Fresh East Coast Oysters w Mignonette, Fresh Grated Horseradish and Lemon*

#### ***Champagne/Sparkling***

#### ***Second Course***

*Lump Crab Cake, Romolade Sauce, Grilled Lemon and Fresh Pea Sprouts*

#### ***Chardonnay***

#### ***Main Course***

*8 oz. Certified Angus Beef Striploin, Truffle Whipped Potato, Roasted Asparagus w Cabernet Jus*

#### ***Cabernet Sauvignon Blends***

#### ***Dessert***

*Vanilla Crème Brûlée, Crisp Caramelized Sugar Crust, Fresh Field Berries*

#### ***Spatlese***

Each table will get one bottle of Champagne/Sparkling, Chardonnay & Cabernet Sauvignon - but you won't know which wines you will be drinking until you get there! Check out the list on the following page. This is also an opportunity to bring a wine you would like to share with your table if you are interested. Please inform us of any food sensitivities or allergies. We will send out another notice as soon as the menu is finalized. We look forward to seeing you and enjoying a warm mid-summer's eve with good food, wine and company!

**REGISTER/BUY TICKETS** online at [Bin End Dinner June 27](#) and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer and PayPal payments must be made **within 48 hours** of registering in order to secure your booking. Cheques must be received by **Tuesday, June 20**. Email confirmation from will come from our registration system, **Jotform**, as soon as the form is submitted. If you tried to register but did not receive your confirmation, please contact [winetastings@torontovintners.org](mailto:winetastings@torontovintners.org) before trying to register again.

## *The Wines*

### RECEPTION

2022	Miraval	Rosé	Provence	France
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### CHAMPAGNE & SPARKLING

2017	Raventos I Blanc	De La Finca	Penedes	Spain
2015	Bernard Gauthier	Prestige Champagne	Champagne	France
nv	Olivier-Horiot	Cuvee-Solera Brut Nature	Champagne	France
nv	Pertois le Brun	L'Extraverte Grand Cru	Champagne	France
nv	Contadi Castaldi	Franciacorta	Lombardi	Italy

### CHARDONNAY

2012	Robert Oatley	The Pennant Chardonnay	Margaret River	Australia
2006	Le Clos Jordanne	Le Grand Clos	Ontario	Canada
2014	Stratus	Niagara On The Lake	Ontario	Canada
2014	Tara	Atacama	Atacama Valley	Chile
2015	Chateau De Maligny	Fourchaume Chablis 1er Cru	Burgundy	France
2013	Domaine Servin	Bougros Chablis Grand Cru	Burgundy	France
2006	Dom Daniel-Etienne	Defaix Les Lys Chablis 1er Cru	Burgundy	France

### CAB BLENDS

2019	Bucella	Mica	California	USA
2013	Archimedes	Alexander Valley	California	USA
2013	Rodney Strong	Alexander Valley Reserve	California	USA
2013	Sbragia	Monte Rosso Vineyard	California	USA
2013	Kendall Jackson	Alexander Valley	California	USA
2013	Hess Collection	Block Mountain Cuvee	California	USA
2013	Chateau Montelena	Napa Valley	California	USA
2013	Rutherford	Raymond	California	USA
2013	Stags' Leap	The Leap	California	USA
2010	Moss Wood	Moss Wood Vineyard	Margaret River	Australia
2010	Osoyos Larose	Grand Vin	British Columbia	Canada
2004	Sumac Ridge	Black Sage Vineyard Meritage	British Columbia	Canada
2004	Le Bon Pasteur	Pommerol	Bordeaux	France
2004	D'aiguilhe	Comtes De Neipperg	Bordeaux	France
2006	Chateau Clerc Milon	Pauillac Grand Cru Classe	Bordeaux	France
2006	Domaine du Chevalier	Pessac-Leognan Grand Cru Classe	Bordeaux	France
1997	La Conseillante	Pomerol	Bordeaux	France
2005	Vina San Pedro	Altair	Cachapoal Valley	Chile
2006	Perez Cruz	Quelen Special Selection	Maipo Valley	Chile
2010	Santa Rita	Casa Real	Maipo Valley	Chile
2009	Errazuiriz	Don Maximaino Founders Reserve	Aconcagua Valley	Chile
2007	Concha Y Toro	Don Melchor	Puente Alto	Chile
2007	Montes	Montes Alpha M	Alpata	Chile
2007	Cousino Macul	Lota	Maipo Valley	Chile
2007	Sena	Sena	Aconcagua Valley	Chile

### SPATLESE

1991	Schloss Schonborn	Erbacher Marcobrunn Spatlese	Rheingau	Germany
1988	Schloss Schonborn	Erbacher Marcobrunn Spatlese	Rheingau	Germany

